



EPHEMERE  
PINOT GRIGIO VIDAL  
2017

VARIETALS: 50% PINOT GRIGIO & 50% VIDAL

SWEETNESS: 0 (DRY)

OAK: 7 MONTHS

BRIGHT GOLDEN YELLOW IN THE GLASS.

FRESH, CLEAN ACIDITY.

NOTES OF CITRUS FRUIT, BAKED APPLE, PEAR, AND  
TOASTY VANILLA. MELLOW WITH A SLIGHT MINERALITY.

THIS IS OUR CROWD PLEASING WHITE, SERVED ON THE  
TABLES AT MOST OF OUR EVENTS AND WEDDINGS.

IT IS A GREAT PARTNER TO FOOD.

PAIRINGS: BRIE

ROASTED TURKEY

CREAMY RISOTTO

\$16



SELECT  
SAUVIGNON BLANC  
2019

VARIETAL: 100% SAUVIGNON BLANC

SWEETNESS: 0 (DRY)

OAK: NONE

LIGHT STRAW COLOUR IN THE GLASS.

BEAUTIFUL, ZINGY ACIDITY.

FRAGRANT AROMATICS OF TROPICAL FRUIT, KIWI,  
GRAPEFRUIT, AND GUAVA. GOOSEBERRY AND GRASSY

UNDERTONES, WITH STONE-LIKE MINERALITY. A  
FAVOURITE AMONG MOST VISITORS TO THE WINERY, THIS  
CLEAN CRISP SAUVIGNON BLANC IS TRUE TO ITSELF WITH  
BEAUTIFUL ACIDITY AND FRESHNESS.

PAIRINGS: RICH SEAFOOD

CREAM-BASED PASTA

GOAT CHEESE

\$ 22



S E L E C T  
FLEUR DES MARAIS  
2 0 1 8

VARIETALS: 60% SAUVIGNON BLANC &

40% PINOT GRIGIO

SWEETNESS: 0 (DRY)

OAK: NONE

LIGHT STRAW WITH HINTS OF GREEN IN THE GLASS.  
A VIBRANT BOUQUET OF FLOWERS, RIPE LYCHEE AND  
PEACH ON THE NOSE, WITH DISTINCT NOTES OF FRESH  
FLORALS AND MOUTH-WATERING ACIDITY ON THE  
PALATE. THIS WINE MASKS AS A SWEET-WINE ON FIRST  
SNIFF, BUT IS UNIQUELY DRY ON THE FINISH.

PAIRINGS: ALL CHEESE

SHELLFISH

CITRUS SALAD

\$27



R E S E R V E  
**RIESLING**  
2 0 1 9

VARIETAL: 100% RIESLING

SWEETNESS: 1.5 (OFF-DRY)

OAK: NONE

SOFT, PALE YELLOW IN THE GLASS.

RAZOR FOCUSED ACIDITY.

FRESH LIME, PINEAPPLE, AND PEACH UNDERTONES LEAD  
THE WAY WITH THIS FRESH, CRISP WINE. EVEN THOUGH  
IT IS SLIGHTLY OFF-DRY, IT IS INCREDIBLY BALANCED  
WITH ITS BRILLIANT AND LIVELY ACIDITY.

PAIRINGS: FISH TACOS

PORK TENDERLOIN

SCHNITZEL WITH SPAETZLE & GRAVY

**\$25**



EPHEMERE  
VIDAL BLANC

2018

VARIETAL: 100% VIDAL

SWEETNESS: 3 (SEMI-SWEET)

OAK: NONE

SOFT GOLD IN THE GLASS.

VIVID AND BRIGHT ACIDITY.

A FLORAL BOUQUET WITH NOTES OF PEACH, APRICOT,  
AND GOLDEN APPLE. SOME HONEYSUCKLE AND CANDIED  
MELON CAN OFTEN BE FOUND AS WELL. THIS WINE IS  
PERFECTLY BALANCED AND A WONDERFUL EXPRESSION  
OF THE AROMATIC CHARACTERISTICS OF VIDAL.

PAIRINGS: BLUE CHEESE

SPICY THAI CUISINE

JERK CHICKEN

\$16



EPHEMERE  
**BACO GAMAY**  
2018

VARIETALS: 50% BACO NOIR & 50% GAMAY NOIR

SWEETNESS: 0 (DRY)

OAK: NONE

BRIGHT MEDIUM RUBY IN THE GLASS.

CLEAN, PRECISE ACIDITY.

RIPE, FRESH SUMMER BERRIES, WITH NOTES OF CHERRY,  
STRAWBERRY, AND RASPBERRY ON BOTH THE NOSE AND  
PALATE. THIS GOLD MEDAL WINNER IS A CROWD PLEASER.  
EASY TO PAIR WITH ALMOST ANYTHING, IT ALSO IS OFTEN  
SERVED TABLESIDE AT MOST OF OUR GATHERINGS.

PAIRINGS: TOMATO BASED PASTA DISHES

PIZZA

PAN-SEARED DUCK BREAST

**\$17**



SELECT  
CABERNET BACO  
2017

VARIETALS: 75% CABERNET SAUVIGNON &

25% BACO NOIR

SWEETNESS: 0 (DRY)

OAK: CABERNET - 12 MONTHS IN BARREL

MEDIUM RUBY WITH A HINT OF GARNET ON THE RIM.

NICE, BRIGHT ACIDITY ON THE BACK END.

VANILLA, BLACKBERRY, DARK CHERRY, AND SPICE ON THE  
NOSE. CASSIS, PLUM, CREAM, AND LEATHER LEAD THE  
WAY ON THE PALATE. THIS WINE COMPLIMENTS ANY  
NIGHT IN BBQING OR CELEBRATING.

PAIRINGS: CHARRED BEEF KEBABS

ROASTED LAMB

BBQ SAUSAGE

\$23



R E S E R V E  
**MERLOT**  
2 0 1 6



VARIETAL: 100% MERLOT

SWEETNESS: 0 (DRY)

OAK: 8 MONTHS IN NEW BULGARIAN BARRELS

DARK RUBY IN THE GLASS.

A TOUCH OF SUPPLE ACIDITY FOR BALANCE.

OUR GOLD MEDAL WINNING MERLOT. THIS WINE IS RICH  
AND ROBUST, WITH NOTES OF CONCENTRATED DARK  
BERRY AND PLUM JAM. WARM VANILLA AND SPICE, WITH  
RIPE, GRIPPY TANNINS AND A CREAMY FINISH.

DELICIOUS, AND FULL BODIED.

PAIRINGS: RIBEYE STEAK

BEEF ROAST

SHARP CHEESE

**\$40**





R E S E R V E  
**M'ELANGE RED**



VARIETALS: 2018 CABERNET SAUVIGNON, 2016 MERLOT

& 2012 BACO NOIR

SWEETNESS: 0 (DRY)

OAK: MERLOT - 8 MONTHS IN BARREL,  
CABERNET SAUVIGNON - 12 MONTHS IN BARREL.

MATURE PLUM, WITH A DISTINCTIVE GARNET RIM.

SOFT, SUPPLE ACIDITY.

THE KING OF OUR RESERVE WINES. IT CAPTURES THE  
PERFECT HARMONY BETWEEN FLAVOURS, COMPLEXITY,  
AND CHARACTER OF THE THREE VINTAGES.

CHARACTERIZED BY CONCENTRATED DARK FRUIT  
FLAVOURS, CREAMINESS FROM THE OAK, AND SOFT, RIPE  
TANNINS ACROSS THE PALATE.

PAIRINGS: BRAISED BEEF SHORT-RIBS

ROASTED LAMB SADDLE

**\$65**



EPHEMERE  
GAMAY NOIR

2018

VARIETAL: 100% GAMAY

SWEETNESS: 1.5 (OFF-DRY)

OAK: NONE

DARK OPAQUE PLUM.

MODERATE, BRIGHT ACIDITY FOR BALANCE.

OUR WHITE DRINKERS RED.

A PURELY UNIQUE VERSION OF GAMAY NOIR,  
SHOWCASING A SLIGHTLY SWEETER SIDE. THIS GRAPE  
WAS LEFT ON THE VINE A LITTLE LONGER, CAPTURING ITS  
RIPE, RED FRUIT AROMAS. BLUEBERRY JAM, RED CURRANT,  
AND PLUMS PAVE THE WAY ON THE NOSE AND PALATE OF  
THIS ROBUST RED.

PAIRINGS: SPICY SAUSAGE

HEARTY STEW

DARK CHOCOLATE

\$17